



Fructozym® APX

Concentrated special pectinase for apple processing

Product description

Concentrated, liquid enzyme preparation (EC. 3.2.1.15) from *Aspergillus niger* for selective degradation of hydrolysed pectin in pome fruit mash. The preferable usage of Fructozym® APX is the preparation of pome fruit mash for:

- targeted viscosity decrease in pome fruit mashes leading to optimal juice draining at pressing start
- optimised press capacity and good yield during the first pressing stage (cascade process)
- selective degradation of hydrolysed pectin
- significantly improved filter flux on crossflow filter systems
- low release of sediment, consequently easy cleaning of presses

Dosage

The required enzyme dosage depends on raw material, ripening, temperature and reaction time:

Application	Temperature [°C]	Reaction time [min.]	Dosage [mL/1,000 kg mash]
Apple mash	15 - 30	30 - 45	45 - 70
Pear mash	15 - 30	45 - 60	60 - 90

Fructozym® APX is applied in a 20 - 50 fold dilution in-line directly into the mill or the mash stream. During the mash enzymatisation no stirring is necessary. The enzyme is best active within a pH range of 3.0 - 5.0, the optimum is at pH 4.15. The temperature should at least amount to 15 °C.

Storage

Best storage conditions are 0 - 10 °C. Higher temperatures will cause shortage of product shelf life. Avoid temperature above 25 °C. Reseal open packages and use completely on short term.